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PROTEIN-CONTAINING FOOD AND DRINK MATERIAL, PROTEIN-CONTAINING DRINK AND PRODUCTION THEREOF

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Abstract of JP 3160956 (A)

PURPOSE:To excellently modify odor and taste peculiar to noncoagulable gelatin and enable production of a readily drinkable and tasty protein-containing food and drink, containing a large amount of proteins and excellent to the palate by containing the noncoagulable gelatin modified with fermentative microorganisms therein.

CONSTITUTION:A protein-containing food and drink material obtained by containing noncoagulable gelatin prepared by modifying gelatin with action of fermentative microorganisms, e.g. yeast capable of hydrolyzing saccharides and preparing an alcoholic beverage or lactic acid bacteria capable of fermenting cow's milk and preparing yoghurt, cheese, etc.

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